

Café Cabernet Sauvignon 2012

Rich coffee, chocolate and mocha aromas.

A wine carefully crafted with French and American oak to bring out the natural mocha flavours, complimenting the blackcurrant, berry and plum nuances, intrinsic to this noble grape variety.

Roasted venison, rack of lamb or even a simple dark chocolate pudding. Best at a temperature between 16° C and 17° C.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Linton Park Wines

winemaker : JG Auret

wine of origin : Wellington

analysis : alc : 13.5 % vol rs : 2.8 g/l ta : 4.9 g/l

type : Red **style :** Dry **body :** Full

pack : Bottle **size :** 750ml **closure :** Cork

Linton Park Wine Estate

The vineyards are called De Slange Rivier (Serpent river) and were founded by French Huguenot Louis Fourie in 1699, granted by Cape Governor Adrian Van Der Stel. 84 Hectares under vine nestling on the high slopes of the Groenberg Mountain, Wellington District, with sweeping views across to Table Mountain.

in the vineyard : Climate / Quality of the soil/ Vines:

Cool breeze micro-climate, one of the highest vineyards in South Africa with temperatures 6°C cooler than the valley giving our grapes slow ripening. Our vines thrive on the decomposed high mineral granite Oakleaf with sub-dominant Grenrosa and Tukulul soil formations on the mountain. The blocks are carefully manipulated for high concentrated flavour with low yields. Controlled irrigation and 7 strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning. Hand harvest in February at dawn to keep grapes cool for vinification. The Cabernet Sauvignon vines average 20 years old.

Viticulturist: Rudolf Jansen van Vuuren

about the harvest: Hand harvesting.

in the cellar : De-stemming and crushing

Maceration and controlled fermentation at 25°C during 10-14 days, in stainless steel tanks with pump overs twice a day

Pressing

Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation.

Six months matured in 100% new French and American oak to match sensory.

Stabilizing Filtering

Bottling and labelling at the Estate

Composition: 100% Cabernet Sauvignon.

